

Person in Charge as it relates to Unattended Food Service Establishments - October, 2015

2-103.11	Duty of the Person-In-Charge	Applicable to Unattended Market?	Risk Level	Action, Prevention, or Reduction of Risk
(A)	Food operations not conducted in private home, living or sleeping quarters	No		Prepackaged food obtained from commercial, licensed suppliers
(B)	Persons unnecessary to operation are not allowed in food preparation area	No		All foods prepackaged. No food production at unattended market. Only "open" food may be beverages dispensed into a single-use cup.
(C)	People entering the food preparation, storage and warewashing areas comply with the Code.	No		Food is not prepared on-site. Food is stored in secured areas (locked cabinets) or on display in area under continuous electronic surveillance. Entry to unattended market is secured. Warewashing is not done at the unattended market.
(D)	Employees are effectively cleaning their hands. PIC is routinely monitoring the employees' handwashing.	Yes	Low	All food is prepackaged. Hand contact with any food contact surface can be eliminated or minimized. Filling single-service, disposable article dispensers (coffee cups, coffee stirrers, straws) may be accomplished with gloved hands or by using the plastic sleeve wrapping on the cups.
(E)	Employees are visibly observing foods as they are received for <ul style="list-style-type: none"> <li>• Approved source</li> <li>• Delivered at required temperatures</li> <li>• Protected from contamination</li> <li>• Unadulterated</li> <li>• Accurately presented</li> </ul> PIC is to routinely monitor employee observations and periodically evaluate food upon receipt	Yes	Medium	Food is obtained from a safe source (vending branch, commercial, licensed suppliers). Route driver/merchandiser must protect the cold chain of the food from receipt, during transportation, and to the display refrigerator. All foods must be pre-packaged (tamper-resistant or tamper-evident packaging). All foods must be protected from all potential sources of contamination from receipt, transportation and storage.

				All packages of food must be properly labeled for individual retail sale. In all likelihood, the route driver/merchandiser is the person in charge and will not be evaluating other employees.
(F)	Verifying that foods delivered during non-operating hours are from approved sources and are placed into appropriate storage locations, maintained at the required temperatures, protected from contamination, unadulterated, and accurately presented	No		N/A Food is not drop shipped at unattended markets. All food is delivered by the route driver/merchandiser.
(G)	Employees are properly cooking TCS foods and using thermometers	No		N/A Food is not cooked at the unattended market
(H)	Employees are properly cooling TCS foods	No		N/A TCS foods are not prepared using a cooling step at the unattended market
(I)	Consumer advisory is provided	Yes	Low	Any raw animal foods offered for sale (prepackaged sushi) must be properly labeled, including the consumer advisory statement on the individual package label.
(J)	Employees are properly sanitizing cleaned multi-use equipment and utensils before they are reused	Maybe	Low	(1) No multi-use utensils or equipment allowed OR (2) any multi-use utensils or equipment is cleaned and sanitized on a frequency in compliance with applicable sections of the Food Code (either Clean-In-Place or parts are removed during the service visit and replaced with clean parts – soiled parts are properly washed-rinsed-sanitized at the vending branch location)
(K)	Consumers are notified	No		No multi-use tableware is

	that clean tableware is to be used when they return to self-service areas such as salad bars and buffets			provided. <i>If there is a concern of customers re-using single-service articles, a sign may be recommended....</i>
(L)	Employees are preventing bare hand contact with ready-to-eat foods	No		All food is prepackaged
(M)	Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties	Maybe	Low	Minimum food safety training for employees of unattended markets would need to be specified. Current Food Code definition of FOOD EMPLOYEE: "Food employee" means an individual working with unPACKAGED FOOD, FOOD EQUIPMENT or UTENSILS, or FOOD-CONTACT SURFACES.
(N)	Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they related to diseases that are transmissible through food	Maybe	Low	Employee health reporting agreement forms (vending companies can use model Forms 1-A, 1-B, 1-C in Annex 7).  "RESTRICT" already states that the FOOD EMPLOYEE does not work with exposed FOOD, clean EQUIPMENT, UTENSILS, LINENS, or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.
(O)	Written procedures and plans, where specified by this Code and as developed by the food establishment, are maintained and implemented as required.	No		HACCP plans would not be required for unattended markets.